

Raccolto

SEATTLE RESTAURANT WEEK

October 27th – November 9th

Three courses

\$50 per person

FIRST COURSE (SHARED)

GEM LETTUCE *crouton, bleu cheese, sieved egg*

CRUDO* *calabrian aioli, fennel*

BURATTA *roasted fig compote, crostini, saba*

SECOND COURSE (CHOICE OF)

TONNARELLI *wild mushroom, crème fraiche, pecorino*

ROCKFISH *clam, bouillabaisse, grilled bread*
(substitute SCALLOPS +15)

BRAISED PORK BELLY *squash, brussels sprouts, jus*
(substitute NY STEAK +15)

DESSERT (CHOICE OF)

SEASONAL TART *lemon curd, whipped cream, berries*

RASBERRY CHOCOLATE BROWNIE *chocolate cream, raspberry coulis*

SUPPLEMENTS

HALF DOZEN OYSTERS +MP

BREAD SERVICE +12

BEEF TARTARE +16

STROZZAPRETTI *bolognese, mint, mascarpone* +28